

## TO START

<b>Freshly Shucked Oysters</b> GF, DF, NF Natural with lemon and mignonette	3 or 6 19,5/39
<b>Oysters Kilpatrick</b> GF, DF, NF Bacon, worcestershire & tomato	9 <sup>ea</sup>
<b>House-made Focaccia</b> VG, DF, NF Olive oil	7
<b>Marinated Olives</b> GF, VG, NF Chilli, thyme, garlic	14,5
<b>Beef Skewer (2)</b> GF, DF, NF Teriyaki sauce, sesame	14

## ENTRÉES

<b>Tuna Tartare</b> GF, DF, NF Sesame, seaweed, rice crisp	39
<b>Authentic Italian Meatballs</b> NF Pork and beef with sugo & parmesan	29,5
<b>Black Hide Signature Beef Short Rib</b> DF, NF Coleslaw, lime	44
<b>½ Shell Grilled Scallops (3)</b> GF, DFO, NF Citrus butter, pangrattato	34,5
<b>Steak Tartare</b> GFO, DF, NF Egg yolk, crostinis	39,5
<b>House Smoked Salmon</b> GF, DF, NF Grilled radicchio, balsamic	38

## MAINS

<b>Handmade Lobster Linguine</b> GFO, DF, NF Tomato, parsley, garlic	68
<b>Grilled Mooloolaba King Prawns (4)</b> GF, DF, NF Fresh mango salsa, coriander	48
<b>Lobster Mornay</b> NF Grilled lobster with Mornay sauce & coleslaw	125
<b>Fish Of The Day</b> GF, DFO, NF Green peas, pickled carrot	MP
<b>Ricotta Ravioli</b> V, NF Tomato sauce, parmesan	36
<b>Pork Belly</b> GF, DF, NF Celeriac purée, sweet & sour cabbage, red wine jus	59

## SIDES

<b>Handcut Fries</b> GF, DF, NF, V Chipotle aioli	14
<b>Mushy Peas</b> GF, DF, NF	16
<b>Roast Pumpkin</b> GF, V Garlic yoghurt, salsa verde	16
<b>Mixed Leaf Salad</b> GF, NF, VG Honey vinaigrette	16
<b>Grilled Zucchini</b> GF, NF, VG Chilli, sherry vinegar, oregano	16
<b>Greek Salad</b> GF, NF, V Barrel aged feta	25

## STANBROKE BEEF

Our exclusive partnership with Stanbroke Beef brings you the finest export quality beef to Brisbane. Offering a unique marbling, tenderness and flavour. Grazed naturally for the majority of their lives before moving to carefully prepared rations of Australian wheat and barley.

### STANBROKE ANGUS MARBLE SCORE 3+

Eye Fillet 200g	79
Rib Eye 350g	99
Sirloin 350g	82
T-Bone 500g	118
Tomahawk 1200g	255

Tomahawk serves 1-3 people, 50 minute cooking time.

### STANBROKE WAGYU MARBLE SCORE 5+

Eye Fillet 200g	89
Rib Eye 300g	128
Sirloin 300g	112
Rump Cap 250g	78

All steaks are served with your choice of sauce (all sauces are GF):  
red wine jus, mushroom sauce, peppercorn, béarnaise or chimichurri

Extra sauce 3,50

We would like to personally thank you for your support.

- John, Donny, Frank and the Gambaro team -

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V: Vegetarian | VG: Vegan | VGO: Vegan Option | VO: Vegetarian Option | GF: Gluten Free GFO: Gluten Free Option | DF: Dairy Free DFO: Dairy Free Option | NF: Nut Free | NFO: Nut Free Option  
Vegan and Vegetarian menu available on request.

Our produce is delivered fresh and is subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. 15% surcharge applies on public holidays and 10% on Sundays. A service fee will apply to all credit card transactions. Prices and availability subject to change.

